INFORMATION LETTER

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Administrative Council Studies N.C.A. Program

A special meeting of the N.C.A. Administrative Council was held December 2 and 3 in Washington to consider the Association's finances and program.

In compliance with the request of a year ago by the Association's Function Analysis Committee, John T. Knowles, Chairman, and others of the Scientific Research Committtee presented a detailed report of the laboratory program along with proposed budget for 1956.

William A. Free, Sr., Chairman of the Consumer and Trade Relations Committee, reported on this activity and made recommendations, as did Chairman John L. Baxter of the Labeling Committee. Recommendations of other advisory committees to the N.C.A. staff had been previously presented in the financial report given by Finance Committee Chairman E. E. Willkie.

On the evening of December 2, at a dinner at the Washington Cosmos Club members of the Council heard an informal speech by Assistant Secretary of Agriculture Earl L. Butz.

At the morning session on December 3, N.C.A. Chief Counsel H. T. Austern reviewed the Washington situation, and reports were made by R. B. Heiney of the staff and Hamilton Carothers of Counsel's office on Congressional developments as to the controversial agricultural issues; Quartermaster policy on food procurement; and the current status of seasonal exemptions under the wage and hour law.

Miss Smith at Minnesota

Katherine R. Smith, Director of the N.C.A. Consumer Service Division, attended the Minnesota Canners Association's convention at St. Paul on December 7. She spoke on the N.C.A. school program. The following day Miss Smith addressed a group of St. Paul and Minneapolis home economics teachers and school food service personnel at a cutting bee held by the state canners association.

Tribute to Carlos Campbell Marks 10th Year in Office

Acknowledgment of the 10 years of service rendered by Carlos Campbell since he became Executive Secretary of the N.C.A. in 1945 was made at a meeting of the Administrative Council in Washington, December 2, at a dinner at the Cosmos Club.

Mr. Campbell was presented with a gold and jet pen set for his desk containing an engraved plaque with the inscription:

"To Carlos Campbell, for his first ten years of able executive service, with the gratitude and esteem of the

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Industry's Scientific Research Cited by Hudson at Michigan

Scientific research has built the canning industry into a great public servant that has elevated the living and health standards of this nation and the world, N.C.A. Vice President William U. Hudson told Michigan canners on December 5.

Addressing the annual convention of the Michigan Canners and Freezers Association on his way from a three-day review of the national research program of the canning industry, Mr. Hudson reminded his audience that "the phenomenal growth of the use of canned foods today is the direct result of our continued application of science and research to quality control.

"Most of the major innovations of this industry have arisen because canning is scientifically based. From our research have come such health-building contributions to the diet as canned juices, such drudgery-saving products as baby foods and a host of other items that give the public nutritive values, plus convenience and economy. We like to point out that canned foods can feed the nation beneficially from cradle to grave, with dietetic foods the most recent important development from our research," he stated.

Mr. Hudson pointed out that in the last quarter century per capita con-

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Plans for N.C.A. Observance of Food and Drug Anniversary

Plans for honoring the 50th anniversary of the first pure food law at the N.C.A. Annual Convention in Atlantic City in January were detailed by N.C.A. President George B. Morrill, Jr., at the annual convention of the New York State Canners and Freezers Association in Buffalo, Thursday, December 8. The Commissioner of Food and Drugs and all living past commissioners have been invited to take part next month in these special ceremonies, he stated.

The Association plans the anniversary ceremonies, Mr. Morrill said, in recognition of the canning industry's historic association with food and drug matters. He pointed out that the famous Dr. Harvey W. Wiley, father of the food and drug law, was the first guest speaker to appear before the newly formed National Canners Association, and the first official resolution on the minute books of the N.C.A.

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N.C.A. Stages Exhibit at Meeting of Vegetable Growers

The N.C.A. maintained an exhibit booth during the four-day annual convention of the Vegetable Growers Association of America, Inc., held December 5-8 in Washington. Dr. Charles H. Mahoney, Director of the Raw Products Research Bureau, and Dr. H. L. Stier, Director of the Division of Statistics, attended the sessions.

Feature of the exhibit was a special display of selected photos and captions prepared by the Information Division and the Laboratory, and illustrating salient features of the favorable performance of canned foods under nuclear test conditions. The illustrations were from the official photos made of the canned foods exposure samples before and after the blast. Also displayed were some of the actual tin and glass containers as well as shipping cases used in the experiment.

Visitors to the booth were supplied leaflets explaining the purposes and accomplishments of the tests, and describing the exhibit photos.

Schedule of Principal Events of the 1956 Convention

TENTATIVE—SUBJECT TO REVISION AND ADDITION

MONDAY, JANUARY 16

9:30 a.m.—Business Meeting (morning session) of National Food Brokers Association, Grand Ballroom, Convention Hall

2 p.m.—Business Meeting (afternoon session) of National Food Brokers Association, Grand Ballroom, Convention Hall

WEDNESDAY, JANUARY 18

9:30 a.m.—Meeting of Board of Directors, Canning Machinery and Supplies Association, Claridge Hotel

12 m.-5:30 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall

4:15 p.m.—Annual Meeting of The Forty Niners, Board Room, Claridge Hotel

5:15 p.m.—Presentation of Third Annual Service Award, The Forty Niners, Board Room, Claridge Hotel

5 p.m.—Drawings for Attendance Awards, Machinery and Supplies Association, Convention Hall

6 p.m.—Reception for The Forty Niners, Solarium, Claridge Hotel

7 p.m.—Meeting of N.C.A. Resolutions Committee, Chippendale Room, Hotel Traymore

7:30 p.m.—Past Presidents Dinner, Canning Machinery and Supplies Association, West Room, Claridge Hotel

THURSDAY, JANUARY 19

9 a.m.—Meeting of N.C.A. Processing Subcommittee on Foods in Metal Containers, Chippendale Room, Hotel Traymore

9:30 a.m.-5:30 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall

10 a.m.—Meeting of N.C.A. Administrative Council, Mirror Room, Shelburne

12:30 p.m.—Luncheon, N.C.A. Board of Directors, Grand Ballroom, Shelburne

12:30 p.m.—Luncheon Meeting, Young Guard Society Board of Directors, Club Room, Hotel Traymore

2 p.m.—Meeting of N.C.A. Board of Directors, Grand Ballroom, Shelburne

2 p.m.—N.C.A. Conference for Food Editors, Diamond Ballroom, Shelburne

2 p.m.—N.C.A. Canning Problems Conference on Sirups and Siruping Operations, Traymore Room, Hotel Traymore

5 p.m.—Drawings for attendance awards, Canning Machinery and Supplies Association, Convention Hall

6 p.m.—Reception and Dinner for State Secretaries, Belmont Room, Ritz-Carlton

6 p.m.—N.C.A. Reception for Food Editors, Club Room, Hotel Traymore

6 p.m.—Old Guard Society Cocktail Party and Buffet Supper, Oak Lounge and Grand Ballroom, Shelburne

6:30 p.m.—Dinner Meeting of N.C.A. Raw Products Committee, Mandarin Room, Hotel Traymore

7 p.m.—N.C.A. Dinner for Food Editors, Belvedere Room, Traymore

FRIDAY, JANUARY 20

9 a.m.—Meeting of N.C.A. Nominating Committee, Rose Room, Hotel Traymore

9 a.m.—Meeting of N.C.A. Raw Products Committee and Technical Advisory Committee, Mandarin Room, Hotel Traymore

9:30 a.m.-5:30 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall

10 a.m.—N.C.A. Annual Meeting (Opening General Session), American Room, Hotel Traymore

12:30 p.m.—Luncheon Meeting of N.C.A. Claims Committee, Pine Room, Hotel Traymore

2 p.m.—N.C.A. Conference on Marketing, Rose Room, Hotel Traymore

2 p.m.—N.C.A. and C.M.&S.A. Canning Problems Conference on Instrumentation, Traymore Room, Hotel Traymore

2 p.m.—N.C.A. Raw Products Conference on Agricultural Research, Belvedere Room, Hotel Traymore

2:30 p.m.—C.M.&S.A. Fashion Show for Ladies, Trimble Hall, Claridge Hotel

3 p.m.—Meeting and Dinner of N.C.A. Labeling Committee, Mandarin Room, Hotel Traymore

3:30 p.m.—Meeting of N.C.A. Fishery Products Committee, Club Room, Hotel Traymore

5 p.m.—Drawings for attendance awards, Canning Machinery and Supplies Association, Convention Hall

6 p.m.—Dinner Meeting of N.C.A. Statistics Committee, Chippendale Room, Hotel Traymore

7 p.m.—Young Guard Banquet and Entertainment, American Room, Hotel Traymore

SATURDAY, JANUARY 21

8 a.m.—Breakfast Meeting of N.C.A. Legislative Committee, Club Room, Hotel Traymore

9 a.m.—N.C.A. Canning Problems Conference on Materials Handling and Radiation Sterilization, Rose Room, Hotel Traymore

9 a.m.—Meeting of N.C.A. Raw Products Committee and Technical Advisory Committee, Mandarin Room, Hotel Traymore

9:30 a.m.-5 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall

2 p.m.—N.C.A. Fishery Products Conference, Belvedere Room, Hotel Traymore

2:30 p.m.—Annual Meeting, Canning Machinery and Supplies Association, Room B, Convention Hall

4:30 p.m.—Drawings for attendance awards, Canning Machinery and Supplies Association, Convention Hall

7:00 p.m.—C.M.&S.A. Dinner Dance, Carolina Room, Chalfonte Hotel

SUNDAY, JANUARY 22

9:30 a.m.—Meeting of N.C.A. Consumer and Trade Relations Committee, Mandarin Room, Hotel Traymore

Canned Foods in A-Test Depicted at State Meetings

The favorable showing of canned foods exposed to the nuclear blast of May 5 was detailed in speeches this week by N.C.A. representatives at the Ohio and Maine Canners Association meetings.

President George B. Morrill, Jr. conveyed this message to Ohio canners meeting in Cleveland, and Robert B. Heiney of the N.C.A. staff, at Portland, on December 6.

At both meetings the speakers used the color slide presentation containing some 50 views of the various canned foods test exposures both before and after the blast, using the descriptive text prepared by the N.C.A. Laboratory and Information Division.

The main points registered were the relative freedom of canned foods samples from blast destruction, from radioactivity, and their retention of essential nutrient content.

Both meetings also included showings of the motion picture newsreel depicting the findings of the retail cost-of-handling study conducted as part of the current N.C.A. Consumer and Trade Relations program.

The Information Division prepared and distributed newspaper and radio-TV releases to 34 Maine and 188 Ohio newspapers; to 22 Maine and 100 Ohio radio-TV news directors; to the canning trade journals; and the national, state and local wire services.

Tribute to Carlos Campbell

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Administrative Council, National Canners Association, 1955."

In presenting the gift, A. O. Verbeke of the Council made the following remarks:

"This year, I am told, is the 166th year of the Republic.

"But it is an even more important anniversary—the first decade of a man's able work.

"Just what it celebrates I can probably tell you best by giving you a short biography.

"Back in 1935, when the canning industry was struggling, trying to write marketing agreements, there arrived in Chicago a young (at least relatively young) economist who then worked for the Department of Agriculture. He had a great deal of statistical information—and he seemed to know what he was talking about.

"These qualities he soon brought to the N.C.A. where he developed its statistical work.

"Most of you know that the service improved, but that was not as important as the fact that every canner trusted its integrity. The canner knew that his private business information would never be revealed, just as he knew that the N.C.A. statistical reports could be relied upon.

"Just ten years ago, with the late Frank Gorrell's failing health leading him to relinquish his active direction of N.C.A. but continue as Treasurer, the man whose name I may soon reveal to you was selected as Executive Secretary.

"The name is Scotch—and as far as budgets go it is quite apt—because he never spends a dime of our money unnecessarily.

"On the other hand, he is not parsimonious in his hospitality, as all of us who annually visit Virginia have come to know.

"There are some who think that he might smoke a better brand of cigars, but that doesn't detract from an otherwise over-all excellent job for the canning industry.

"In this Association it is the happy custom to give a largely non-working President some gift when he completes one year's service.

"Our man is not completing anything but ten years of able effort, and he will, we are confident, long continue to serve.

"Nevertheless, those of us here this evening felt that (in a wholly unofficial and private way) we ought not to let the opportunity go by on this tenth anniversary of his apprenticeship in working for about 1,000 bosses in the N.C.A.—to give him a small token of our appreciation and esteem.

"Of course you all know by now to whom I am referring and will join me in presenting this small token to Carlos—for a decade of service and friendliness."

Grapefruit Sections for USDA

Purchases of canned grapefruit sections with funds appropriated for the National School Lunch Program were announced December 8 by the U. S. Department of Agriculture. The quantity purchased amounted to 201,000 cases (12 No. 3 cylinder cans per case) at prices ranging from $3.80 to $4.10 per case and 154,000 cases (24 No. 2 cans per case) at prices ranging from $3.19 to $3.29 per case. The total quantity purchased is equivalent to 405,250 cases of 24 No. 2 cans. All prices are f.o.b. shipping point. Cash discounts were considered in making the acceptances, USDA said.

The canned grapefruit sections, all from Florida processors, will be delivered during the period January 2 through February 18.

Orange Juice for USDA

Intention to purchase canned concentrated orange juice from the 1955-56 crop for use in the National School Lunch Program was announced December 7 by the U. S. Department of Agriculture. Purchases will depend upon the quantity available for early delivery as well as total quantities and prices offered.

Details and specifications of the purchase have been mailed to orange concentrate processors. Offers of the canned concentrated orange juice should be submitted to the Director, Fruit and Vegetable Division, Agricultural Marketing Service, USDA, Washington 25, D. C., by December 19 for acceptance by December 21. The Department will require deliveries during the period January 9 through February 11.

Food Protection Committee Reports on Sweeteners

A report entitled *The Safety of Artificial Sweeteners for Use in Foods* has been published by the Food Protection Committee of the National Research Council, 2101 Constitution Ave., Washington 25, D. C., and copies will be furnished free on request.

The report summarizes the Committee's appraisal of saccharin and cyclamate, the two artificial sweeteners currently in use, from the standpoint of their use potentials, toxicology, and general suitability for inclusion in diets. No evidence is found that they are hazardous for use in meeting special dietary needs. In the case of cyclamate, unrestricted use in foods and beverages may lead to minor physiological effects which are, however, not regarded as hazardous to health.

Accompanying the report is a policy statement on artificial sweeteners adopted by the Food and Nutrition Board of the National Research Council dealing with the nutritional significance of these sweeteners and suggesting certain controls in their use.

Michigan Canners and Freezers

The Michigan Canners and Freezers Association elected the following officers recently at the association's fall meeting:

President—Gary S. Morgan, John C. Morgan Co., Traverse City; vice president—Howard C. McDonald, Oceana Canning Co., Shelby; secretary-treasurer—Reed M. Roberts, Grand Rapids (reelected).

DFO-2 Terminated

The U. S. Department of Agriculture has finally terminated the authority granted in 1951 to the Director of the Fruit and Vegetable Branch of the Production and Marketing Administration to issue set-aside orders for processed fruits and vegetables.

The action, which took the form of a revocation of Defense Food Order No. 2, will have no effect on present procurement procedures and is entirely a matter of internal management within the USDA. The basic statutory authority for set-asides still exists but no orders of this nature have been issued under the delegated authority since 1952.

Industrial Waste Conference

The twin needs of more detailed research and more trained personnel to carry it out were stressed by the National Technical Task Committee on Industrial Wastes at its meeting in Cincinnati December 1-2.

Speakers at the meeting emphasized the demand for more research to develop exact information on problems that have arisen from extensive developments in new industries in recent years. It was stated that there are only about 5,000 sanitary engineers in the United States, and that only 2 percent of these are engaged in research.

Robert A. Canham, sanitary engineer with the N.C.A. Washington Research Laboratory, is a member of the National Technical Task Committee, representing the canning industry.

Food and Drug Anniversary

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urged the passage of appropriations bills to implement the new law. All this took place in Buffalo in 1907.

The first Federal Food and Drugs Act was signed by President Theodore Roosevelt on June 30, 1906, and the N.C.A. was organized seven months later. Much cooperative work on food standards has been carried on in the Association's research laboratories in Washington, D. C., and is continuing, Mr. Morrill declared.

Mr. Morrill said that the canning industry had recognized early that the protection aspects of the new law were equally desirable for consumers, canners, and regulatory officials. As a result, he said, "the good faith of the canning industry was established early, and food officials began looking to N.C.A. for information and recommendations with respect to formulation of regulations under the law and improvement of the law itself."

Every Food and Drug Commissioner from Wiley to the present time has made public acknowledgment of this cooperation of the canning industry, he asserted.

The Information Division prepared and issued newspaper and radio-TV releases covering highlights of Mr. Morrill's remarks to 225 New York newspapers, 141 radio-TV news directors in New York, the canning trade journals, and national, state and local wire services.

Industry's Scientific Research

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sumption has more than doubled, some items showing extraordinary increases. Canned juice consumption, for instance, has gained about forty times in this period; canned soups about fourfold; canned meat more than five times. Of all canned foods, baby foods have made the outstanding showing; in 20 years they have increased by about 4,000 percent, from a tenth of a pound per infant to four pounds. These gains he attributed to the improvement in canned products that have been achieved largely in the quality control laboratories of the industry.

The N.C.A. was the first trade association to establish a research laboratory for its members, he stated, and it now operates three in different parts of the country besides its collaboration with colleges and other industry laboratories. In the meetings in Washington, Mr. Hudson took part in discussions and plans for present and projected research programs, including such items as new processes, new methods, nuclear effects, filling procedures, canners sanitation and lighting, nutrition, food laws standards, preservation by radiation and many others.

"By such periodical meetings the canning industry keeps its research and development programs sharp and alert, abreast of the times and forward looking," Mr. Hudson asserted.

The Information Division prepared and issued newspaper and radio-TV releases covering highlights of Mr. Hudson's remarks to 126 Michigan newspapers, 93 radio-TV news directors in Michigan, the canning trade journals, and national, state and local wire services.

Another feature of the Michigan meeting was the presentation of the color slide report on atomic testing of canned foods by W. J. Mutschler, of Continental Can Company, who was a Can Manufacturers Institute representative on the General Planning Committee for the nuclear tests and was present at the tests in Nevada. The project was a collaboration of N.C.A., C.M.I., and the Glass Container Manufacturers Institute, and Mr. Mutschler accordingly used the script material prepared by the N.C.A. Information Division and the Laboratory, which not only reports on results of the blast on the foods but on the tin and glass containers as well.

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